



The truth about VERMOUTH

KAI WELLER TRACES A PATH FROM HUMBLE MEDICINAL ORIGINS TO THE MOST CLASSIC OF COCKTAILS



The Shorter Oxford Dictionary dates the first record of vermouth to 1806, defining it as: 'White wine flavoured with wormwood or other aromatic herbs and taken to stimulate the appetite'.

In fact, its origins can be traced back to the fifth and sixth centuries BC. Since then, it has taken on many different forms and varieties, enjoyed on its own and as a vital ingredient in many cocktails.

The original recipe by Jerry Thomas for the Martinez Cocktail, the oldest known gin cocktail, was the inspiration for the Dry Martini.

Martinez Cocktail (Use small bar-glass)

- 1 dash of Boker's bitters
- 2 dashes of Maraschino
- 1 pony of Old Tom gin
- 1 wine-glass of vermouth (Carpano antica formula is recommended)
- 2 small lumps of ice

Method: Shake up thoroughly, and strain into a large cocktail glass. Put a quarter of a slice of lemon in the glass, and serve. If the guest prefers it very sweet, add two dashes of gum syrup.

For one of the most popular ways to drink vermouth, the Gin or Vodka Martini, I suggest using equal parts of a good quality vermouth to your chosen spirit.

Not only does this allow you to appreciate the many flavours of vermouth, but also lowers the ABV of an otherwise very strong drink.

Here's a favourite vermouth cocktail from Jared Brown and Anistatia Miller. They say it has a more intense flavour than a standard Manhattan 'without packing such an immediate punch'.